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Rec'd. 4-8-77
paper # 3

copco

CAST ALUMINUM

The beginning of a great new cookware collection.

Heavy cast aluminum, one of the great cookware materials, now adds its down-to-earth glamour to the Copco Kitchen. The sparkle of this hand polished special aluminum alloy is a new note in the Copco story.

Copco cast aluminum alloy assures maximum cooking performance. There is even heat distribution with excellent heat retention. There are no hot spots.

The unique sculptured shape of the wood handles provides a secure and comfortable grip. They pick up easily. They are made of hand crafted wood with a special protective finish.

The flat ground bottoms assure top cooking performance for gas and electric ranges and are especially good for "counter-top-stoves".

This initial group represents the seven most essential pieces for the basic kitchen.

Handsome on the table, the Copco cast aluminum collection continues the Copco tradition of combining excellence in design with top quality performance.

802

803

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copco

TOMATO RED

A GROWING IDEA FROM COPCO

This brilliant, rich porcelain color combines with the cast iron body of Copco. Cast iron has always been the choice of knowledgeable chefs because it works perfectly over low heat, spreads heat evenly, and does not scorch or burn food.

The base of each piece of Copco has been ground flat to give you the ultimate in even heat distribution for your cooking over any burner, gas or electric.

Copco tomato red.
Good looking and
good cooking.

COFFEE
TEA
SUGAR

Cast iron casseroles heat evenly and serve handsomely at your table

Sauces don't scorch or stick in cast iron saucepans.

Food served in cast iron stays hot longer.

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Our wide assortment of cast iron skillets gets two coats of the finest porcelain enamel and we bake each coat at 1500°

107

For your specialty recipes our omelet and crepe pans are perfect.

With the grill pans enjoy fat free top of the stove grilling.

For the ultimate in even heat distribution the base of each piece of Copco has been ground flat.

109

205

137

215

The extra deep chicken fryer also makes excellent saute dishes.

127

136

107

108

106

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This international collection includes an au gratin and paella dish and the very useful large and small lasagne and baking dishes.

The vacuum jugs keep liquids hot or cold for almost a day.

The sauce warmer heats sauces, gravies, melted butter and hot dips.

113

730

690

76

111

129

138

112

117

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The handsome design of the versatile paella and au gratin dishes make them excellant serving pieces.

Our award winning kettle is now a classic.

Note the sparkling white interiors on most of the Copco group.

Copco interprets storage and serving with color coordinated spice racks, canisters, trays and the Wall-All for organizing kitchen clutter.

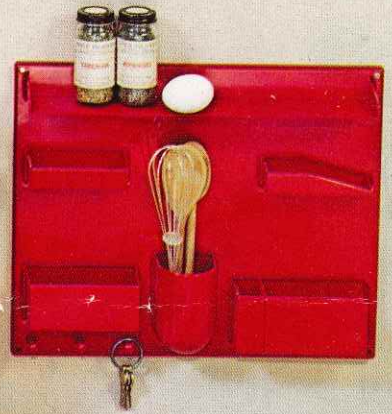
The unique spice rack conveniently stores 18 assorted herb and spices on wall or counter. (24 labels included)

603

609

A choice of the see-through window canisters or the more traditional style.

610



5003

620

The new innovative stacking trays for party serving and double-decked duties.

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	No.	Description	Re
	D1	1-1/2 Qt. Casserole	$22.00
	D2	2-1/2 Qt. Casserole	32.00
	D3	5 Qt. Casserole	40.00
	D4	7 Qt. Casserole	51.00
	205	9" Grill Pan	16.00
	215	11" Grill Pan	27.00
	106	10" Skillet	27.00
	136	10" Skillet Cover	14.00
	107	12" Skillet	31.00
	147	12" Covered Chicken Fryer	49.00
	127	12" Chicken Fryer	33.00
	137	12" Fryer/Skillet Cover	16.00
	108	7-1/2" Crepe Pan	16.00
	109	8-1/2" Omelet Pan	16.00

	No.	Description	Retail
	129	1-1/2 Qt. Baking Dish	$22.00
	111	3 Qt. Lasagne Dish	31.00
	138	12" Au Gratin	23.00
	123	1 Qt. Sauce Pan	24.00
	124	2 Qt. Sauce Pan	28.00
	125	3 Qt. Sauce Pan	33.00
	112	2 Qt. Paella Dish	27.00
	117	2-1/2 Qt. Tea Kettle	27.00
	603	Spice Rack Also available: White, Black, Green	20.00
	609	Canister Set (Copco colors only)	20.00
	610	Window Canister Set Also available: White, Black, Green	20.00

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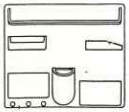
	No.	Description	Retail
	5003	Wall-All III Also available: White, Black, Green	12.00
	620	Stacking Trays Also available: White	10.00

VACUUM JUGS

	690	Chrome	34.00
	730	Chrome	26.00
	76	Red or Yellow	18.00

COLORS ARE:
Blue, Yellow, Brown, Red

	No.	Description	Retail
CAST ALUMINUM			
	802	2-1/2 Qt. Casserole w/cover	35.00
	803	5 Qt. Casserole w/cover	45.00
	806	10" Skillet	25.00
	807	12" Skillet	30.00
	809	8-1/2" Omelet Pan	20.00
	823	1 Qt. Covered Sauce Pan	25.00
	824	2 Qt. Covered Sauce Pan	30.00

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DATE

PRICES SUBJECT TO CHANGE
WITHOUT NOTICE

COPCO, INC., NEW YORK, N.Y. (5/75)

THE COPCO KITCHEN

For years there were just two kinds of cookware.

The kind that cooks great but wasn't great looking and the kind that looked great but wasn't great for cooking.

Copco feels you're entitled to the best of both worlds.

So we make our cookware of cast iron or heavy cast aluminum. Cast iron cooks slowly and evenly. Cast aluminum distributes heat more quickly. Both great cooking materials.

What's more we have our cookware designed, not by draftsmen, but by two award winning designers: Michael Lax and Count Sigvard Bernadotte. We coat each piece of cast iron cookware with beautiful porcelain enamel. Twice.

Our heavy cast aluminum, a special alloy, has been hand polished.

And just for good measure, we give many pieces costly, hand crafted wood handles.

Don't let the good looks of Copco pots fool you. They can cook.

COPCO CARE

Copco cookware is easy to care for. Just soak in warm suds, swish with a damp sponge or cloth and Copco comes clean. Instantly. In case of a stubborn spot, use a plastic scourer. Here are a few useful rules for preserving Copco or any other fine cookware. 1. Never allow an empty utensil to remain over a flame for long periods. 2. Never allow liquid to boil dry in any utensil. 3. Allow any over-heated pieces to cool before attempting to clean. 4. All metal parts should be thoroughly dried after washing to avoid rusting or spotting. 5. Avoid placing wood handled items in dishwasher or oven. A touch of oil applied to wood surfaces from time to time preserves their luster.

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